



SLOT-IN COOKER USER & INSTALLATION INSTRUCTIONS MODEL EW11

Retention of this instruction leaflet

This Instruction leaflet must be kept handy for reference as it contains important details on the safe and proper use of the appliance. If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this leaflet is also provided so the new owner can become familiar with the appliance and safety warnings. If the leaflet is lost or damaged a copy may be obtained from: Hotpoint Ltd., Celta Road, Peterborough, PE2 9JB.

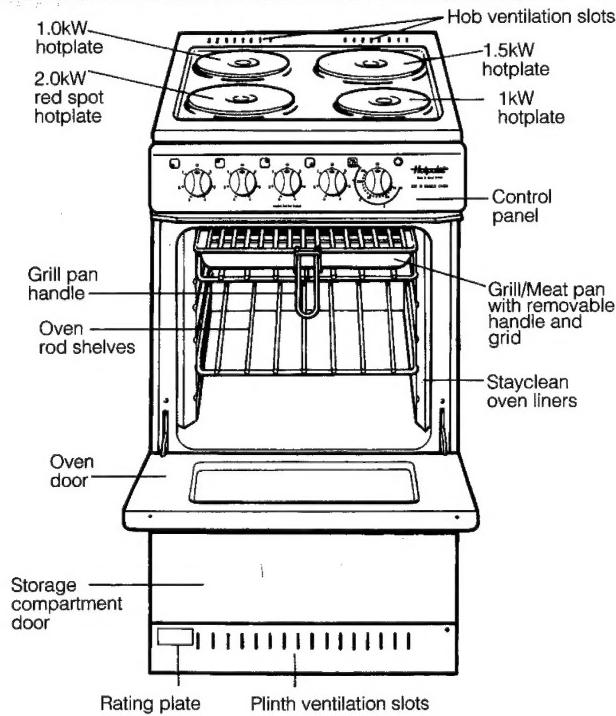
Before you operate your new Hotpoint Cooker

Please read these instructions fully.

ENSURE THAT THE COOKER IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS OVERLEAF.

The Main Parts of your Cooker

WARNING: DO NOT TOUCH THE OVEN DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.



The cooking systems in your Cooker

PLEASE NOTE that when the cooker is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging.

The odour will cease after a short period of use.

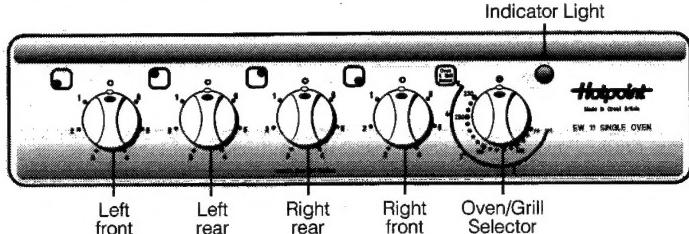
Ensure that the room is well ventilated (eg. open a window or door) and that persons who may be sensitive to the odour avoid fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased.

1. **Variable Grilling** a conventional full width variable grill.

Note: Grilling can only be undertaken with the oven door open.

2. **Conventional Heating** (Oven). Fitted with side elements to provide conventional cooking.

The Controls



Switch on the electrical supply to the cooker at the Cooker Control Unit.

Control Knobs

The knobs for the hob can be rotated in either direction to provide fully variable heat control. Oven/grill knob can **only** be rotated clockwise from the Off position.

Hob Controls

Each control can be used to select one of six temperature settings from position 1 (minimum) to position 6 (maximum). For normal cooking, after having placed the pan on the required hob position, set the control knob to 6 (maximum), wait until boiling point is reached, then set the control knob to a lower position as required.

Grill/Oven Controls

Designed to operate either the oven or grill depending on the position of the oven door. With the door in the open or grilling position, the grill control provides fully variable heat control selecting any number between 1 and 6.

The grill will only operate when the oven door is open.

The power level numbers are indicated on the fascia. An indicator light will glow when the control is turned on.

Oven

When the oven door is closed, the temperature in the oven can be set anywhere between 70°C and 230°C.

The oven thermostat indicator light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature. The 'off' position is identified by an 'O'.

To remove the oven shelves - pull the shelf towards the user.

To replace - locate the shelf position and push inwards ensuring that the shelf is firmly positioned on the shelf runners.

Using the Hob

Use of the Hotplates

The front left red spot hotplate heats up more rapidly than the other hotplates. Use the red spot plate to give faster boiling times.

Turn the control knob to 6 for fast cooking.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting, which will vary according to the size of the saucepan and the amount of liquid. The two small hotplates are specially for smaller pans, low temperature cooking and simmering.

WARNING - Do not leave anything on the hob when it is not in use. Never leave a hotplate switched on without a pan as this wastes energy and will shorten the life of the hotplate.

See chart below for guide to control settings.

Control Settings guide

This table is provided only as a guide - settings also depend on the type of pan used and the quantity of food.

COOKING CHART

Knob Position	Type of Food
1	To melt butter, chocolate etc.
1 or 2	To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter. To simmer - stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods - keep water boiling - thaw frozen foods - make omelettes containing 2-3 eggs - various types of cooking - dishes fruit and vegetables.
4 or 5	To cook foods, jams etc.
5 or 6	To seal meats and fry fish.
6	Frying potatoes, etc, bringing water to the boil.

Choosing your Utensils

For **best** results we recommend the use of good quality saucepans with smooth flat bases.

Aluminium pans with coloured vitreous enamelled bases absorb heat and are more efficient in use.

Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases, otherwise the heat will not be distributed evenly and damaging heat spots may be created.

Never use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10"). Use pans which have sufficient capacity for the amount of food being cooked and therefore reduced soiling caused by excessive spillage.

Do use utensils with good fitting lids, and for best results use a low dome pressure cooker.

Remember

1. Purchasing a new pan will not necessarily mean it will have a flat base. Always check before buying.
2. Using the correct pan will result in maximum contact with the hotplate and maximum efficiency.

IMPORTANT - As there could become fire risk attached to the heating of oil, particularly Deep Fat Frying, do not leave cooking utensils containing oil unattended (eg. to answer the telephone) on or in close proximity to hotplates.

Safety Requirements for Deep Fat Frying

The following recommendations should be followed:

- a) **Never** leave the pan unattended on the heat, eg. to answer the telephone.
- b) Always use a deep pan large enough to cover the cooking zone.
- c) **Never** fill the pan more than one third full with oil or fat. On no account mix oil and fat.
- d) **Do not** overload the pan by trying to fry too much. The pan containing oil and food should not be more than two thirds full.
- e) Always dry food thoroughly before frying and lower it slowly into the oil.
- f) **Do not** use a lid on the pan.
- g) Always keep the outside of the pan clean and free from fat and oil.
- h) **Do not** allow excessive splashing of oil onto the hob.

In the event of fire follow these steps:

1. If a saucepan or chip pan catches fire **TURN OFF THE HEAT IF SAFE TO DO SO**, using the cooker control unit.
2. **DO NOT** attempt to move the pan, this may cause the fire to spread to other areas.
3. Smother the flames with a **DAMP CLOTH** or **FIRE BLANKET**. When smothering the flames **DO ENSURE** that your **FACE AND ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
4. After the fire has been extinguished **DO NOT MOVE OR TOUCH** the pan for at least 30 minutes.
5. If you **FAIL** to put the fire out call the fire brigade immediately.

Grilling

CONTROL KNOBS MAY BECOME HOT DURING GRILLING.
CAUTION: ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS USED, CHILDREN SHOULD BE KEPT AWAY.
ALWAYS USE A QUALITY DRY OVEN GLOVE WHEN USING THE GRILL PAN DURING GRILLING AS THE HANDLE WILL BECOME HOT.

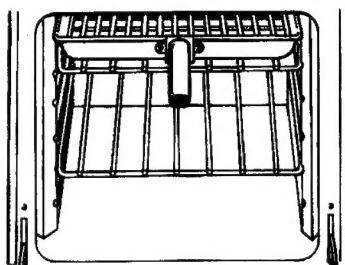
To operate the grill proceed as follows:

- Open the grill door. (Fig. 2)
- Pre-heat the grill on setting 6 for approximately 5 minutes.
- A neon will be lit when the grill is used.

Grill Pan Handle

- Fix the grill pan handle securely in position. (See below).
- Food which only requires browning should be placed either in the grill pan or on an oven rod shelf. (The grill pan grid may be removed.)
- Leave the control on setting 6 for toast and for sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control, to a lower setting after the initial sealing, on both sides, on setting Hi. The thicker the food the lower the control should be set.

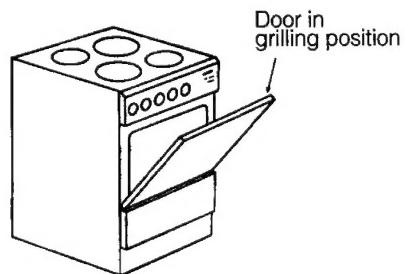
Fig. 1



Warning: Take care as grill will be hot – always wear oven gloves.

Always ensure that the grill pan is clean BEFORE use. Excess fat build up in the bottom of the pan could cause a fire hazard. Do not line the grill pan with aluminium foil.

Fig. 2



The food to be cooked should be placed on the grill pan/grill pan grid. Place the grill pan on the rod shelf. Ensuring it is positioned centrally under the grill element. (Fig. 1)

Grill Pan Handle

The grill pan handle is detachable so that the pan may also be used in the oven as a meat pan. To fit the handle to the pan, tilt the handle over the recess adjacent to the bracket (Fig.3) and slide it towards the centre of the pan (Fig.4).

Fig. 3

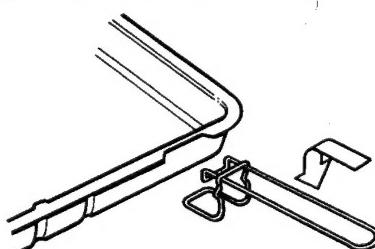
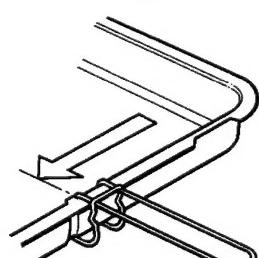


Fig. 4



Oven - Conventional Cooking

The oven is fitted with 'Stay Clean' liners, two rod shelves and a grill/meat pan.

Remove the grill/meat pan if it is not being used.

To heat the oven, turn the control knob clockwise, selecting the required temperature between 70°C (150°F) and 230°C (450°F) as recommended in the temperature chart. The oven indicator light will immediately come on and remain on until the oven reaches the required temperature.

This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Storage Compartment

To open the storage compartment door gently pull down from both sides together, on closing the door ensure that the catch engages correctly.

Take care as accessible surfaces inside the storage compartment will become hot when the oven is in use.

The storage compartment is ideal for storing saucepans, meat pans, etc. Do not use it for storing combustible materials, flammable liquids or aerosols.

Oven Cookery Notes

The Charts are a guide only, giving approximate cooking temperatures and times.

To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

To prepare meat for roasting in your electric oven.

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc, and weigh it.

Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand.

Beef, lamb and mutton may be lightly floured, but pork should have the rind scored, brushed over lightly with olive oil, and sprinkled with salt - this gives crisp crackling.

Place joint in meat pan supplied with your cooker (small joints weighing less than 1.5kg (3 lb) should be roasted in a smaller pan/meat tin, or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing).

Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon, or brushed over **very sparingly** with melted fat/cooking oil.

When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the metal pan.

Time and Temperature for Roasting

The secret of succulent, tender meat is not to roast it too quickly at too high a temperature.

Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum.

When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period for instance when cooking Yorkshire pudding to serve with roast beef.

The suggested times and temperatures given should be used as a guide but may vary according to:

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
 - a) A short thick joint requires a longer cooking period than a long thin joint.
 - b) A small joint under 1.5kg (3 lb) takes longer per 450g (1 lb) than a larger one, whereas a large joint over 3kg (6 lb) will cook in the time given for 'minutes' per 450g (1 lb) without the 'minutes' over added.
 - c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times.)

Oven Temperature Charts

NOTE: When using two shelf positions at the same time (eg to bake two plate tarts, full oven of bread, etc) tins should be interchanged half way through the cooking period.

When baking two trays of scones/small cakes at the same time, the lower tray may require to be baked for a few minutes longer than the top tray.

If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed.

Temperatures recommended in this chart refer to cakes made with block margarine and butter only.

Baking

Food	Pre-heat	Temperature and Time	Position in oven
Scones Small Cakes	Yes	220/230°C 9-12 mins 190/200°C about 20-25 mins	Runners 1 and 4 from bottom of oven
Victoria Sandwich	Yes	180/190°C 6½"-7" tins approx 20 mins 8"-8½" tins approx 30 mins	Runners 1 and 4 from bottom of oven
Sponge Sandwich (fatless)	Yes	190/200°C 7" tins 15-20 mins	Runners 1 and 4 from bottom of oven
Swiss Roll	Yes	200°C/210°C 10-15 mins	Runner 4 from bottom of oven
Semi-rich Cakes (large)	Yes	170/180°C 6½"-7" tins 1¼-1½ hrs. 8"-9" tins 2-2½ hours	Runner 3 from bottom of oven
Christmas Cake	Yes	140/150°C according to size and richness of mixture	Runner 3 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	Yes	200/210°C 45-50 mins approx. 220°C	Runners 2 and 5 from bottom of oven
Yorkshire Pudding Individual Yorkshire Puddings	Yes	210/220°C approx 40-45 mins 210/220°C approx 20 mins	Runner 5 from bottom of oven
Milk Puddings Baked Egg Custard	Yes	150/160°C 2-2½ hrs 150/160°C 40-50 mins	Runner 2 from bottom of oven
Bread (Full Oven) Bread (Single Loaf)	Yes	230°C 50-60 mins Reducing to 230°C 45-50 mins 210 / 220°C after first 10 mins	Runners 1 and 4 from bottom of oven
Meringues	Yes	100/110°C Large 3½-4½ hrs Small 2½-3 hrs	Runner 1 from bottom of oven

Meat

Food	Pre-heat	Temperature and Time	Position in Oven
Beef	Yes	190/200°C approx 25-30 mins per 450g (1lb) + 25 mins over	In meat pan on runner 2 from bottom of oven
Lamb/Mutton	Yes	190/200°C approx 25-30 mins per 450g (1lb) + 25 mins over	
Pork	Yes	190/200°C approx 30-35 mins per 450g (1lb) + 30 mins over	
Veal	Yes	190/200°C approx 25-35 mins per 450g (1lb) + 30 mins over	
Poultry/game	Yes	190/200°C approx 25-30 mins per 450g (1lb) + 20 mins over	
Turkey	Yes	up to 5.5kg (12lb) allow 22mins per 450g (1lb) at 190°C eg 5kg (11lb) +242 mins. over 5.5kg (12lb) allow 16 mins per 450g (1lb) at 180°C eg 10kg (22lb) = 352 mins.	Runner 1 from bottom of oven
Casserole Cooking	Yes	140/160°C according to quantity	Runner 3 from bottom of oven

If using aluminium foil:

1. Remember it is important to increase the cooking time by one third.
2. Never allow foil to touch sides of oven.
3. Never cover oven interior with foil.
4. Never cover oven shelves with foil.

Care and Cleaning of the Cooker

WEAR PROTECTIVE GLOVES WHEN CLEANING ANY PART OF YOUR COOKER.
WARNING: BEFORE CLEANING SWITCH THE COOKER OFF AT THE COOKER ISOLATOR SWITCH AND ALLOW IT TO COOL.
IT IS ESSENTIAL THAT OVENS ARE CLEANED AND KEPT FREE FROM FATS; OIL AND GREASE.

Vitreous Enamel Hob Surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream paste or liquid cleaner, or by gently rubbing with very fine steel wool pad, eg. Brillo, etc.
Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Sealed Hotplates

The cleaning of sealed hotplates should be done when they are cold, using a soap filled 'Brillo' pad, following the grain of the hotplate. This will ensure that any stubborn, burnt on stains and spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner residue has been removed. The bezels will mellow with use to a burnished gold colour, a soap filled Brillo pad will help to keep them bright. Care should be taken not to damage the vitreous enamel hob surface. Finally, turn on the heater to warm for a few minutes, then smear with a little cooking oil to provide a protective coating, or use a restorative agent such as Collo Electrol®. (Part No.640001).
This can be ordered from your local Hotpoint Spares Centre.

Control Panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. **Do not** use cream cleaners, oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the glass or plastic knobs as damage will occur.

Grill Pan

Remove the wire grid and grill pan, wash these items immediately after use to prevent stains from being burnt on when used again. It can be cleaned either in warm soapy water using a fine steel wool soap pad to remove stubborn stains or in a dishwasher. It should be cleaned after each use.

'Stay Clean' Liners

'Stay Clean' liners are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically. However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time. If necessary the 'Stay Clean' liners can then be washed with warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

NOTE: Do not use enzyme or biological washing powder, harsh abrasives or chemical oven cleaners of any kind. Do not wash them in a dishwasher.

Oven Fittings

The shelf can be removed for cleaning either in a dishwasher or by using a fine steel wool soap pad. Clean stubborn stains from the floor of the oven using a fine steel wool soap pad.

Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

Oven Door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner, (if in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth.

Cleaning the Exterior of the Cooker

The outside of the cooker should be cleaned regularly to keep it looking like new.

Wipe over with a soft cloth wrung out in hot water and dry with a soft clean cloth.

You can use mild non abrasive cleaners but always read the manufacturer's instructions first.

Always test their suitability on a small area of the cooker not noticeable in normal use.

NOTE: Do not use scouring pads or abrasive cleaners which may scratch the surface.

Wear protective gloves when cleaning any part of your cooker.

Door Removal

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself. Please note the door is heavy and care should be taken during its removal.

To remove, open the door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig.5). Close the door to approx. 45°, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, be sure that the slots in the lower fingers engage with the front frame (Fig.6). Fully open the door and turn the discs counter clockwise to their normal working positions. (Fig.7).

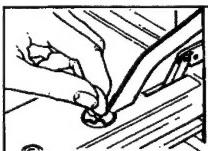


Fig. 5

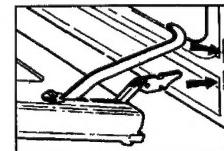


Fig. 6

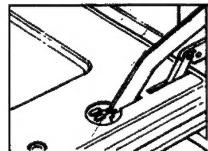


Fig. 7

If something goes wrong . . .

First, don't panic! There may be nothing wrong. Check the points below before calling your Hotpoint Service Office.
Check that the mains supply is switched on.

If it still won't work . . .

Contact the Service Office

If there is still a problem with your Cooker after checking the above:

1. Switch off the Cooker at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page.
Note the number down in the space below:

Spare Parts

Please remember your new appliance is a complex piece of equipment.

DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

When you contact us we will want to know the following:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (EW11), serial number (situated on the plinth) and the colour.
5. The date of purchase. Enter the date here:

6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these details ready when you call.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
 - Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
 - After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
 - All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
 - The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
 - You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres.
 - Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
 - If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
 - Our Guarantee is in addition to and does not affect your legal rights.
 - Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
 - All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire.
- We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed FREE during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see opposite), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Hotpoint Service & Spares

FOR SERVICE: If you have a problem with your appliance ring your local Service Office.

FOR SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.

Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices are open between 8.00am – 8.00pm Monday to Friday. 8.30am – 6.00pm on Saturdays and 10.00am – 4.00pm Sundays.

Spares Centres are open between 8.00am – 5.00pm Monday – Friday and 8.00am – 12.30pm on Saturdays.

EAST

• ESSEX:

Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE.

Post Codes RM & IG Tel: (01245) 492433

Remainder of Essex Tel: (01245) 269331

■ PETERBOROUGH:

For Spares

Celta Road, PE2 9JB. Tel: (01733) 64741

Spares Administration Dept. Tel: (01733) 556520

LONDON

■ HARROW:

For Spares

Unit 10, Crystal Way, Harrow, Middlesex, HA1 2HP.

Tel: 0181-863 3636

Tel: 0181-863 4113

MIDLANDS

■ BIRMINGHAM:

For Service

Westgate, Aldridge, W Midlands, WS9 8UX.

Post Codes B Tel: (01922) 743374

All other Post Codes Tel: (01922) 743376

Tel: (01922) 743377

■ NOTTINGHAM:

For Service

Ashling Street, NG2 3JB.

Tel: 0115-986 2431/4322 For Spares Tel: 0115-986 0387

NORTH EAST

■ WETHERBY:

For Service

Sandbeck Lane, LS22 4TW.

Tel: (01937) 581261/581444 For Spares Tel: (01937) 581221

NORTH WEST

■ MANCHESTER:

For Service

44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT.

All LA Post Codes

Manchester North Tel: 0161-432 0513

Manchester South Tel: 0161-442 8677

Tel: 0161-432 0255

SCOTLAND

■ RENFREW:

For Service

West Lodge Road, Blythswood Estate, PA4 9EN.

All CA Post Codes

Tel: 0141-886 6241 For Spares Tel: 0141-886 5611

SOUTH

■ KENT, SUSSEX AND SURREY:

For Service

Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW.

Tel: (01622) 790707

Tel: (01622) 716631

■ SOUTHAMPTON:

For Service

Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO40 3SA.

Tel: (01703) 861981/667374 For Spares Tel: (01703) 867933

WALES

• NORTH:

For Service

Westgate, Aldridge, West Midlands, WS9 8UX.

Tel: (01922) 743374

■ SOUTH:

For Service

18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL.

Post Codes CF, SA & SY23-25 Tel: (01656) 664121

Post Codes BS, GL (not 55), HR, SY15-18, LD1-8, NP. Tel: (01656) 655554

Tel: (01656) 766111



This appliance conforms to the following EEC Directives:

Gas Appliances

90/396/EEC

93/68/EEC

Low Voltage Equipment

72/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.

- Service Office and Spares Centre
- Service Office only

ENSURE THAT THE COOKER IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.

IRELAND

- NORTHERN: 256 Ormeau Road, Belfast, BT7 2FZ.
Tel: (01232) 647111
- EIRE: 49 Airways Ind. Estate, Dublin 17.
For Service Tel: Dublin 426088
For Spares Tel: Dublin 426836

CHANNEL ISLANDS – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available.

- JERSEY: 19 Don Street, St. Helier.
Tel: (01534) 21625
or Clos D'Ormes, Pontac,
St Clements. Tel: (01534) 54808
- GUERNSEY & SARK: Valpys Stores, Grande Rue, St Martins,
Guernsey. Tel: (01481) 38422
or Barras Lane, Vale.
Tel: (01481) 51610
- ALDERNEY: 32 High Street,
Tel: (01481) 822686

ISLE OF MAN – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available

- from 5 Drumgold St., Douglas.
Tel: (01624) 673233
- or Tromode Works,
Cronkbourne Village, Douglas,
Tel: (01624) 676066
- or 17 Ridgeway Street, Douglas,
Tel: (01624) 25811/25848

SHETLAND, ORKNEY & WESTERN ISLES – Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available.

- SHETLAND: Fort Road, Lerwick.
Tel: (01595) 2557
- ORKNEYS: Hatstone Ind. Estate, Kirkwall.
Tel: (01856) 5457
- WESTERN ISLES: 27 Bayhead Street,
Stornoway, Isle of Lewis
Tel: (01851) 3387
- OTHER ISLANDS: Local Hydro Electric Shops.
- EXCEPT ARRAN,
BUTE & SKYE – Which are covered by Hotpoint.

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

Hotpoint Ltd., Peterborough, PE2 9JB, England.

Printed in England

Installation

1. Your cooker should **not** be located adjacent to a gas heater as flames from the burners could cause damage to your cooker.
2. For your own safety and to get the best results from your cooker it is important to read through this leaflet **before** using your cooker for the first time.

● Unpacking the appliance

The cooker should be carefully unpacked and checked for damage. Ensure that no packaging material is left inside the oven cavities.

● Siting the cooker

The cooker is designed to be flush between standard kitchen units spaced a minimum 500mm apart. The clearance either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both. It can also be used freestanding. The cooker is a class X appliance, as such adjacent side walls which project above hob level must not be nearer to the cooker than 150mm and should be protected by heat resisting material. Any overhanging surface or cooker hood should not be nearer than 650mm.

3. Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity company regulations by a qualified electrician, eg. your Local electricity company or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

**WARNINGS – ENSURE THAT THE OVEN IS INSTALLED WITHIN THE RECOMMENDED MEASUREMENTS.
THIS ALLOWS SUFFICIENT VENTILATION AROUND THE OVEN PREVENTING A BUILD UP OF HEAT WHICH COULD CAUSE PROBLEMS WITH ADJACENT KITCHEN UNITS.**

WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE APPLIANCE.
– THIS APPLIANCE MUST BE EARTHED.
– BEFORE CONNECTING OR INSTALLING THE COOKER THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

● IMPORTANT: The earth connection on this appliance must be made using a box spanner to avoid strain on adjacent terminals.

4. The installer **must** check that the voltage shown on the rating plate corresponds with the house electricity supply.
5. The cooker **must** be connected to a suitable double pole isolating switch (cooker control unit) having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent but not directly above the cooker.
6. The mains cable must conform to BS6004 with a minimum conductor size of 6mm².
7. Access to the mains terminals is gained by removing the rear access cover.
8. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.
9. Ensure that the mains cable is routed away from any brackets affixed to the rear panel (especially the vent outlet covers) and is not trapped to the rear wall when pushing the cooker into position in or between cabinets.
10. The main cooker control unit **must** be switched ON for any part of the cooker to function. In houses fitted with a 30 milliamp RCCB, the combined use of your slot-in cooker and other domestic appliances may occasionally cause the RCCB to trip. In the unlikely event of the RCCB repeatedly tripping contact your local Hotpoint Service Office. in some instances it maybe necessary to fit a 100 milliamp RCCB.

● Final Installation

The cooker should not be installed with the hob height below the worktop height. Before sliding the cooker into position, measure that height of the units next to the cooker from the floor to the worktop at front and back.

Lower grill door, place hands on the top oven roof avoiding any damage to the grill elements and carefully locate cooker into position.

Check the level of the cooker by placing a spirit level on the top of the cooker facia taking care not to scratch the surface. Make any adjustments necessary. The appliance must be stable and level.

11. The maximum loading of your cooker is 7.3kW at 230V/7.9kW at 240V.

**NOTE: Children should not be allowed to play with the appliance or tamper with the controls.
DO NOT allow children near the appliance when in use as surfaces will get extremely hot.**